

# THANKSGIVING MENU

*£75 With a glass of Laurent-Perrier La Cuvée Brut Champagne*

Warm Oyster Casino  
or  
Cheddar Custard Sweetcorn Cream, Truffle

## STARTERS

Roasted Squash Soup  
*Chestnut, Sweet Onion, Fregola*

Orkney Scallop  
*Artichoke Purée, Pumpkin, Maple and Whisky*

Quail and Duck Liver Pressing  
*Corn Crumpets*

## MAINS

Free Range Norfolk Bronze Turkey  
*Sage and Citrus Stuffing, Roasting Jus*

Fillet of Atlantic Halibut  
*Clam and Lobster Chowder, Buttered Cabbage*

Semolina Gnocchi  
*Salsify, Greens, Hazelnut Pesto*

All Served with Roasted Sweet Potatoes, Chestnuts, Creamed Corn, Greens

## DESSERTS

Pecan and Vanilla Pie  
*Dark Chocolate Ice Cream*

Pumpkin Pie  
*Spiced Custard, Milk Sorbet*

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Marshmallows & Mini Apple Pies to Share

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Coffee and Tea

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.